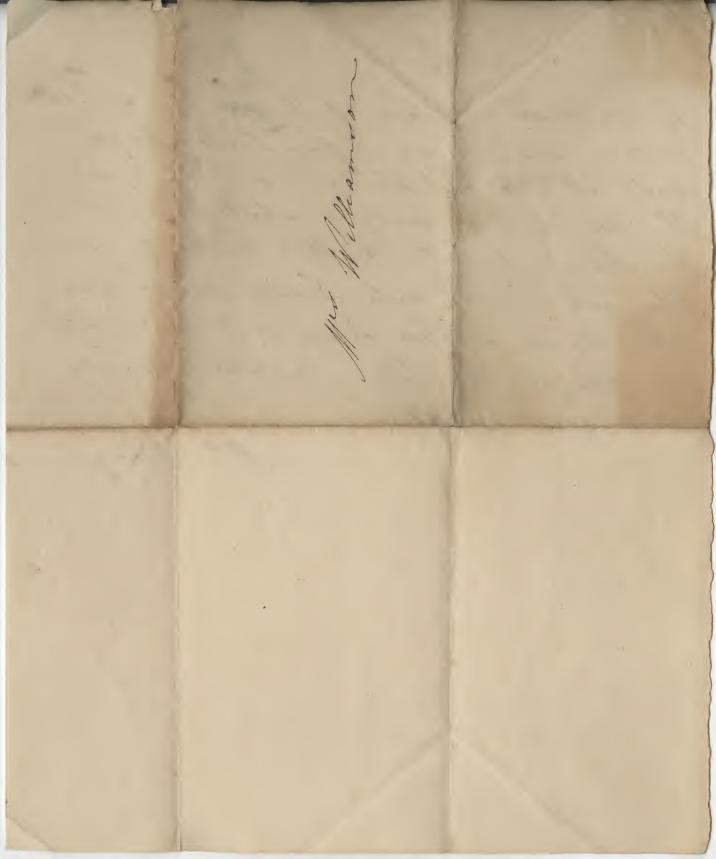
Siterian Crac felly. Take of the Stalks, Earl & Eneigh the Crass, then to gack 1/2 had a pent of bealer and boil them gently till they he Stoken, let do dot allow them to fall to a fulfor Pour the schole unte a felly bay, and better the finee is hand placence Ereigh & Jul it will a freserving flam. Enie it guickly for Ein Brimelt, take

il from the fire and Stir it bendie de solbe len of flugar lingley Low clarese to Each Thing of frice, & vie the felly from len to 15 Minuces, fich with Moulas

Teatch Bread To night of of flow, put the of of Butter.

Inelted and two of fine Listen Jugar.

Inahe it into a pable and set it before. the fire but for only a short time then knead it will to the Mickey you like, and cut it into small pieces and lake it in a slow over, put canoway Comfile at the Top - A title Brandy is a great addition Mer Claugh



Then then buy felly dote taken in den the fort, the size of higeon for white. / by of Lewislass, 109 of Hestshow thuring, 1 by of Cantied France look, 10 gof heal Brule 1/2 un 13. The Conseive of led Hoses. full all there into a then free with a Sure the height with a shit and month it add my think have but and tely

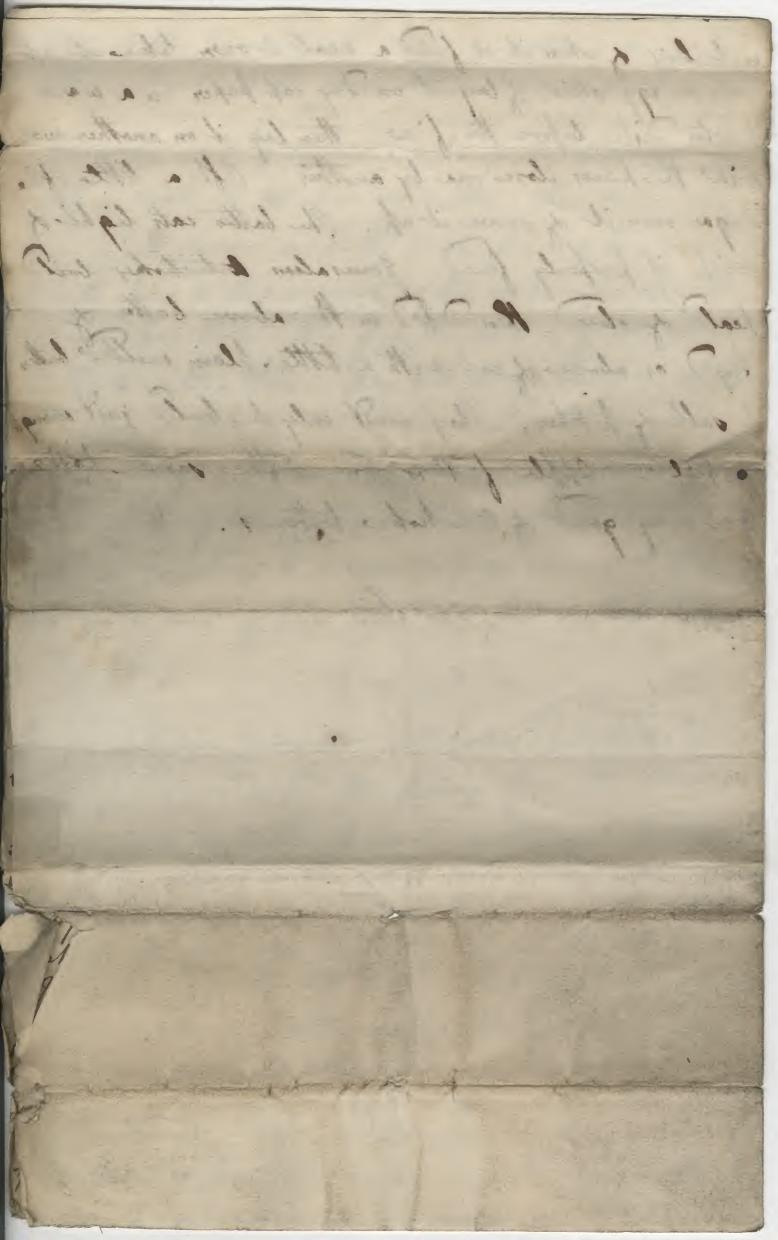
Sunther, the it to le che to the tank on the Stick Thought and Auch it hi a Cool place. Mi Ritch ughen Shuit

To dry rese theseroms get y it or " weather cultiful & if you see any you is y least worm ead Alrow Those away bul gegord ones mine one fg one with a corseish clocky sprinky nika lidtle sine Sald, I spredy ma Diskotse god before a fire, get lay a captager dese over shen y non Hen give them a sturate wiel your fengar end by

spred yn ag te fore when used ruby mover with a wed flanner Ged in very dy weathersome large River Mestrons, 8 gent & real ston clean of tay on a Disk gerink le a bidle fine stalland & dry yn before a Tire as directed in any frown souces, y you would put fresh history into & far preferable in my mid do Rodded Mit Mushroms When you have hicked out all mouldy of las rasberries if there be any hand of bad bit at the ages of any good ones breaks them off: then bruise of mash them with have ready some ? currants pichi'd clean from the stathes without breaking then then take the weight of a small hugush bowl of weight in il eighteen owner of wirants, take the weight of another bord weigh in this 18 owner of the mash I rasborries - then weigh two hound of good hunt sugar broke in larges pieces Ich them quick in a bason of oping water of lay the as you wit them in the middle of your presorring han heaped up one above another. Put the small bits at the

bottom of the han without diping in water - let it stand a little then break the hump with a shoon as much as you all the humps, which if not done when bruthy hot take the pan off of break it till it be all method - then take the shoon of out it over a pretty brish fire of the moment it boils how in the warrants of the ras burroes as with as you can whom them - then give the han a gentle shake about to settle them - then set it over the fore again mind when it boils of when it has boil'd ten minutes run it through a clean dry flannel by set within The air of the fire of twin a bason over it of out a haster of something to overen it from air - Sill your pots as it runs of when well paper then of heep them in To fry fellory- Jourselon whicholies or apples in botter When you have dup the bellong from the outward stringy harts of trim'd the north west wash it vory slean. Hen oblit it in two of boil it in milh of water bush it the flat side downwards of wow it with a cloth Then make a pretty stiff batter with fine flows of brety good small bear of a tittle sall - then fut some hogs land or good driping the former is the best with a a clear but fore, but not set whom the five . Then dif The cellery in the batter of lay it in the pan as the fal

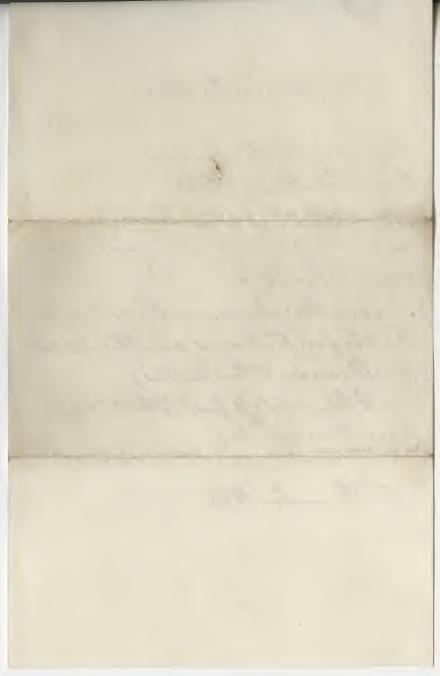
is builing of when it is fried a neal brown take it with with an egg shie of lay it on dry cap paper on a warm hewter dish before the five then lay it on another wares, dish the pieces close one by another - lift a little fine sugar over it of some it wh. The batter cats light of pealed of thied - then diff in the above batter of butters of the above batter of the first of the butter of the state of the above of eat with a little plain method butter of salt of hepper . - They must only be boiled just enough to heal . apple futton done in the same bother are very good of artichohe bottoms.



lamonnile Star log Canvinile Flowers 80: Ad Spring Water 1 ... I Sproon-Gul of Brandy as much grated thetring as wills cover a Sinfrence Prince Mic flowers in the cold soft Fater, for 12 hours, and then add This broandy & the Putning

Attine Glafe full At bestaken. Thice trines a day

A Deamber 1854.



Kring of Delli Rudding.

Put into 1 peut of, math 5 03:

of arrowroot, a clog & a half
of almonds chopped very
fine, + 1 3 of bretter 
Rut 1/2 peut of much on the bire
& when boiling pour in the

mixture, eter til thuch, &

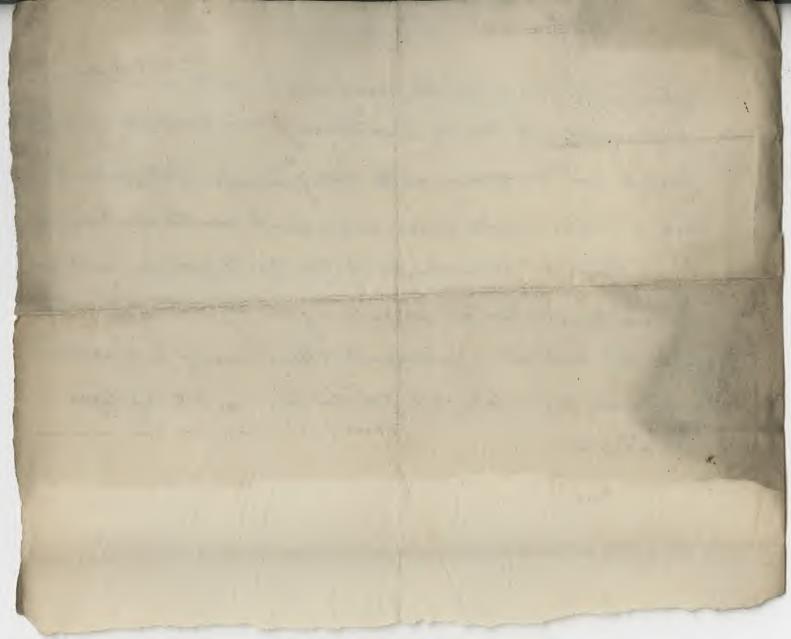
But into a mould, & cool it

Sauce

Jahr 1/2 a breakfasteuf of sugar, 1. B of butter, heat it into a cream, add a wrineglass ha half of therry - put it on the fire to boil I stin all the time. Lerve the hot scence with the cold foundaring —

Pring of Della Rudding . nets 1 pert of male 5 03: of arrandor of degra hall of almorale excepted sery free + 1 of fretter -Rat if peat of much on the fin many land of the state of the s faut int a supple a line Sauce Take /2 a break Temp of sugar 1- 53 of meter , weat it for 30-1 Cream, add to whiteglast & a had of our to puck it so the time to finit & etter alle the time terms the work some wath the could for any

Brown Jouch III'm Garborough Take a heffle cut of all the meat and break the bone, putit mits a Steer han, with three or Jour Slives of Lean Bacon, the or foun Carroth. and three onsons a little cultury, Surrispe, alette Buther to prevent it tearning, Ich it over aston fire, to turn the much come homes to prevent it burning, let it Stew lite the gravey is all drawn Out, and Brown, then all one Gallow of Briting water let it their Storby till the meat is quit Sender, then Fream of the Lynon Whit A Stand all might lake of the fat, that may non to the Joh before you use it -Moch 'd -



Palestine Loup Tuhe 12 or 14 Turnealin Actichopes one Turing un ouion or two a little have and a slive of Ham through a siene tale Vialor offer Broth weam and a little hille and a small quantity of layene. This look may be made without the broth.

Commence of the second To be It will wonderform White for now - Wille have such -They have will bound in is so had traley the - at a halle I let arrant. This hand come win

Moreight for making listour och Blanchunge Juke A. fine of new Mill. of thick of timenon hack ich it commengin Ten minutes, Theirhild ? table floored full the source to the seek with milk & foil the Whole for 3 missieles Then fuck it tule to Mould x and helphund to sall



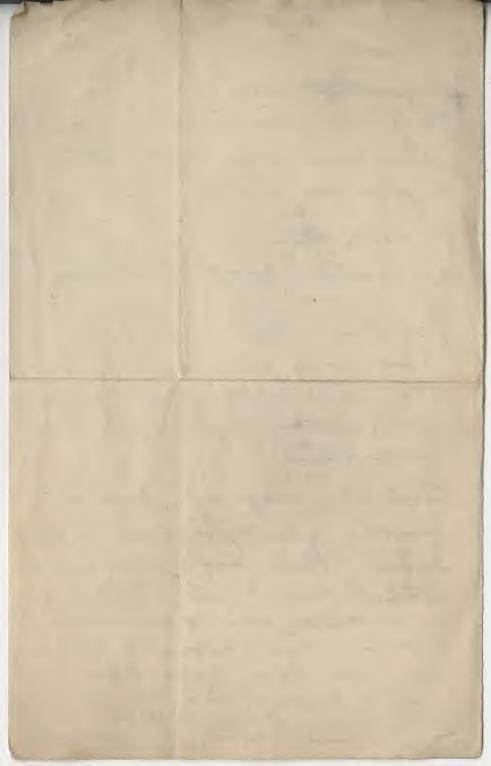
To make yeart Thicken two quarts of water with fine flowing to the thickness of common water greek bil it half un hour acceten it with near half a hound of brown sugar : when it is near who how it into a large july whon four shoon fulls of yeart - Shake it together of let it stand one day to foment near. as fire without being stopt there will be then a think liquor at the top whigh must be how'd off Stake the remains. & mech it for use = Il will take a Gill of what to a her hoof - Sake alway four spoon fully of the last to forment the near quantity to it in succession -In The four spronfullo noed on this oceans in with produce outers - This yeart is much letter for being made thousand four day, before it is used - cover the before

in which you but the yeart with a hiere of haher - When you made bread it is the best to min the Leven over night of let it otan in a warm place tilly e morn bread but for white you need not

Is a Lar revieres upon Buys 2 Mennyworth of nottenstone 2 Kenny worth of soft soup mised will into a paste with about one table sproonful of hurtentine



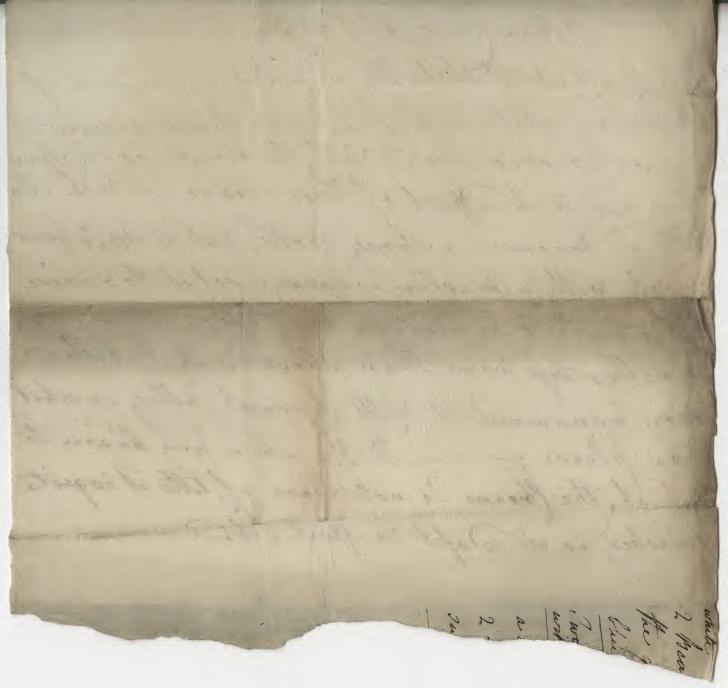
Annolous Coreans Log whole bale. 1/2 of her base pere resen lage of a mil-1/2 ponts trospentino. 1/2 pents sales 1/2 og castile evap. (Castile) tank- the still base I have bak mili theory o I coul The resis to posicier & pul into a par I pour on the lugartine. Coul the esap up, pul intoanother for 7 pour on 1/2 pulsales. Puch both jus into a Corlosh over I leave tell all is milled, shir oursernally to see. Thou take only I leave tell cold, ohon pour the every I pater slooly into the Ingenty I wase sliving well all the time of till perfectly smind. Ded inde bottles.



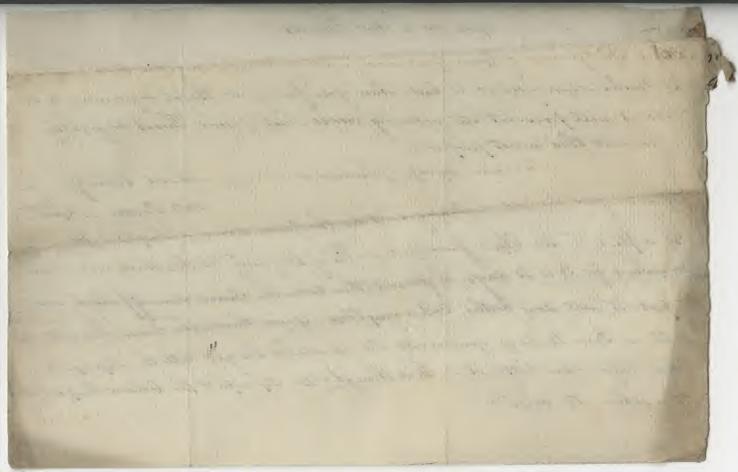
1 Pound of rice - - 1 1 De of Marley - - 1 1/4 th of fine sugar - - 1/4 2''/4 Boil y " rice of y" Barley over a slow for of heep storing it with a lade - The gentleman who tried the above boil'd his from four in y aftornoon titt night at night he anded you sugar when he took y portivous off y' live. He have ten hungry hearty people who come for yourtry labour to cat it - it gave them all a complete suffer leaving about 3 h of food which they i' not son summe they all liked it the with of it without foring was rice 5 Barley 3° Ingar 2° - he aftomard, added a little salt to The same proportion of other articles of it improve the taste - after boiling 4 hours on a slow fire he foit produced 71/2 of Dorridge weighing 161/2 found of nowrishing food. -

12 Ll of him 12 lb of Branley 3 lb sugar 1 ll valt boil'd out in 24 gallour of water produced 37 Luarty of 1926 dined by people who rais they prefor'd il to oatmeal porridge. 10th hice - 10th barley - 21/2 sugar of some salt boil'd in 20 gallour water - Lines 60 people who were all pleased of liked their dinner. Two gallons of water with 2th him 2 harley of 1/40 sugar produced 7 1/4 quarts or choppings of Porridge 21/2 le Marley rice of sugar gives 16 lb of Porridge The quantity of Porridge is therefore doubled in the Iwo hound of the horrings at a meal of 3 meals of 6 lb a day the balowrous swendays howision will be 42 lb wh of Porridge out 21. I

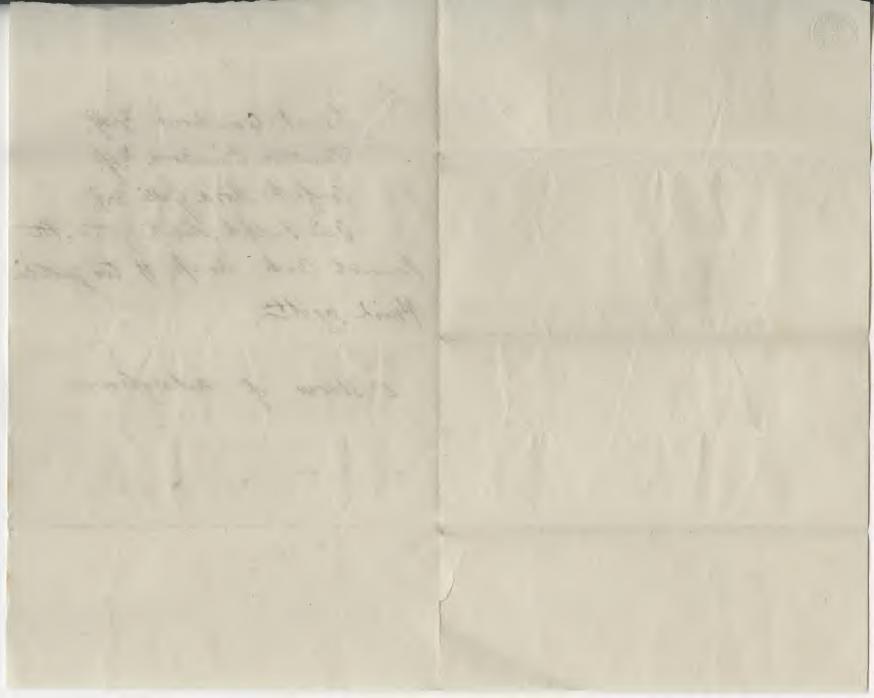
Halian heese bris lagle half a fint of to hile Wine including the price of A femon grate in the kind with Seven ownees of regar pounded this it shill the sugar is disolved then odd to it affint of their evening which its title I becomes a Strong froth, put il Ento your hrout, with a muslin or gause, & set il to drain, Wis bests to be made a Pay before il is used I rather befor wine than above with be better may or nament W with Carrant falley or what Bon please; M:B. when you begen to which the fream to not leave of title it is quite punshed is it is apt 1/0. spoil it.



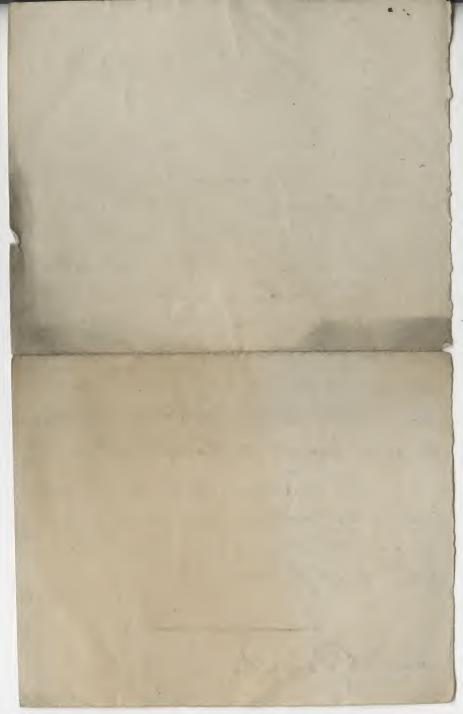
Good for a Some Throat. 25 or 30 Grains of Gum Guiacome powder & Finist in Elder Brob & take it at night when you go to bed when you for your Throat beginning to be force it will prevent its growing worse but if your Throat be greatly inflamed this is not proper. To make Sysup of Semons or Granges without boiling. Squeare your Lemons or Granges, Iles the Juice stand a Day to settle to a fot of is the Clear faice put in 1'4 of Loaf Sug. let this stand in a Bason Uncovered for 3 or Is days to forment, then take the Seam chanoff which reses I put it into day bottles Cooked very Close (if you think the Soum has not rose well in 3 or 4 days you must let it stand longer till the sympis Clear before you bottle it .- It is thought the Syrup of the Colour heeps better then when it's boyl'd.



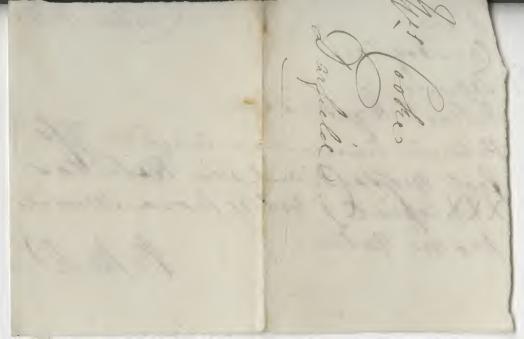
A Zwork: 6 mehone Zvij. Tintura Cinchona 3/1/2 Ha Confut: Rosa Gallie 37. and: Julph: dilut: Sut. I. Me Jumot Coch: amp: 1. the quotion Phial agetta De Hover of Notingham



Recipi for delicate beoph, subject to complaints of the Check. Beat up the yolk of a newly laid Egg in there table spandule of double. distilled Rosewater add to it a large Jeacupped of new Mich sweeten it to the taste & grate a libble Mutineg on it. - This his been extermed as hery efficacions remedy even when The heeties has been completely formed, I should be taken every morning I have before breakfact for one mouth without internifican The mixture should be will heaten of together, & is a heary Mariana Jemedy, by no means names and to the Invest delicate. Lady of Dosmell



Water Pills Alses Cambogia Tapmies of Extract Ayrshami Pulveris Commenne Compe un 7/5 feat mossa Divid in Rafular XXX Copiet j vel ij hora Sommi pro ne latur Rhh.



I beg to inform you that See rech Colffee of Port to freed recommended by you to the Askern Bath Charity, was this day discharged,

Met Relieved having received the usual weekly allowance.

Buth a freedy,

I remain,

Your obedient Servant,

JOHN FOX OXLEY,

ASKERN, Aug 25

For Kahing Hours of of 12 oy Sugar of head to a pint of Vineger just boil to then let it pe whel I want the Formition with this tria two there apply the polish Smill Polister.